

2007

# Stonier Sparkling Chardonnay Pinot Noir



The Mornington Peninsula provides an ideal ambience for premium sparkling wine, with its proximity to the cold southern ocean ensuring a consistent and cool growing season, allowing the grapes to maintain their high natural acidity and develop a delicate array of aromatics and flavours.

The 2007 Stonier Sparkling has been made using the traditional "méthode champenoise" technique with fruit sourced entirely from selected vineyards on the Mornington Peninsula.

Chardonnay (70%) and Pinot Noir (30%) were picked early in the vintage when the flavour and acid balance were optimum for sparkling wine. Chilled down overnight in our cold room, the fruit was then gently pressed as whole bunches, minimising juice contact with the skin to preserve the fruit's delicate characters.

The blended juice was fermented at cool temperatures (primary fermentation) prior to "tirage" (bottling with the addition of sugar and yeast for the secondary fermentation) in August, 2007. After the completion of the secondary fermentation in bottle, the now sparkling wine spent more than 2 years in the same bottle, developing complex aromas and flavours whilst still in contact with the yeast. The 2007 Stonier Sparkling was disgorged in January, 2010.

## Tasting Notes

- Colour** Pale gold/straw, with a fine, steady bead.
- Aroma** Complex floral characters with fresh lemon meringue and some fresh toasty brioche
- Palate** The mouth filling entry of flavours are more Pinot Noir inspired, showing some generously flavoured fresh strawberries and guava. The power, line and length of Chardonnay soon take over the driver's seat though with wonderful crisp lemon, lime and orange flavours working nicely with a creamy texture and long finish.

## Technical Analysis

Alcohol:	13.0% v/v
pH:	3.2g/l
TA:	7.8g/l
Res. sugar:	7.0g/L
Tirage:	August, 2007
Disgorged:	January, 2010

